LITTLE JACK'S TAVERN



APPETIZERS



CRUDITÉS & DIP

fresh raw vegetables dressed in olive oil and sea salt, served with avocado mousse

1500



SHRIMP COCKTAIL*

four gently poached and peeled shrimp, chilled and served with cocktail sauce and lemon

1500

BRUSSELS SPROUTS**
sweet and spicy okonami sauce and peanut crumble
WARM GARLIC KNOTS
three knots topped with garlic butter with warm cheese 'fondue'
With tavern sauce
JACK'S FRENCH FRIED POTATOES
a house favorite, substitute garlic & herb fries (+\$2)
GROUPER FRITTERS
hushpuppies with an attitude, served with remoulade
STEAKHOUSE BACON
2 thick slabs of applewood smoked bacon, grab your fork and knife
SALADS ADD GRILLED CHICKEN, SLAB BACON, OR SHRIMP TO ANY SALAD + 6
TAVERN SALAD
what could be better: iceberg, tomato, red onion, blue cheese
GREEK SALAD
a classic, with cucumber, tomato, onion, olives, and a big slice of feta 1500
CHOPPED SALAD

SANDWICHES

WITH FRIES (SUBSTITUTE GARLIC & HERB FRIES +2)



VEGGIE BURGER

STEAK FRITES*

TAVERN BURGER*

american cheese, tavern sauce and griddled onion



DOUBLE TAVERN BURGER*

double meat, double cheese

blackbean patty with garlic aioli, lettuce, tomato, avocado & crispy onions ... 1400

BLT*
thick cut bacon, lettuce, heirloom tomato, garlic aioli
SHRIMP BURGER*
our classic shrimp patty with herby mayo, lettuce and tomato
'SURF AND TURF'*
tavern burger and a small shrimp burger
PLATES
CHICKEN MILANESE chicken breast pounded thin, breaded and fried; with an arugula salad 2299
CRAB CAKES with tavern sauce and choice of petite tavern salad or fries
GRILLED MAHI topped with herby butter, with choice of petite tavern salad or fries 2900
FISH & "CHIPS"

No Substitutions.

freshly battered haddock, served with french fries and minted pea purée .. 2500

We only split checks evenly for parties of 7 or more
While we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free.
*Contains raw or undercooked food products. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Contains peanuts and/or tree nuts

COCKTAILS

MARGARITA 13

teguila, agave, lime; the world's greatest margarita recipe try it with vola mezcal (+3)

BEE'S KNEES 13

gin, lemon, honey, lavender

SIESTA 13

tequila, campari, lime, grapefruit

PORCH TORCH 12

a boozy bourbon slushie with jack rudy cocktail co. sweet tea syrup and fresh lemon

BROWN DERBY 14

bourbon, grapefruit, honey syrup; transported from Los Angeles

APEROL SPRITZ 14

the drink of Venice; aperol, prosecco, club soda

JACK'S RUM OLD FASHIONED 16

aged rum and dark sugar, stirred with lots of aromatic bitters

HEMINGWAY DAIQUIRI 13

white rum, maraschino liquer, lime, grapefruit



IRISH COFFEE 13

coffee, tullamore dew, cane sugar, gently whipped cream



LIGHT

MILLER LITE 5

BUDWFISER 5

AUSTIN CIDER 7

DRAFT

NARRAGANSETT 8

AL'S LAGER (NA) 7

MEDIUM

DRAFT MUNKLE

Pilsner 8

WESTBROOK

IPA 8

BEST DAY HAZY IPA (NA) 7

HEAVY-WEIGHT

AVERY's

Ellie's Brown Ale 7

GUINNESS 8

GLASS / HALF LITER / BOTTLE

HOUSE RED (ON TAP)

Tiamo, 'Barbera,' IT 11/33/60(IL)

PINOT NOIR

O.P.P., Willamette, OR 14/42/63

GAMAY

Les Iris, Burgundy, FR 12/36/54

CHIANTI CLASSICO

Rocca di Castagnoli, Tuscany, IT 14/42/63 💾 Terre Rouge, Sierra, CA 16/48/72

CABERNET SAUVIGNON

Eberle, Paso Robles, CA 17/51/78

NINE

HOUSE WHITE (ON TAP)

Tiamo, 'Pinot Grigio,' IT 11/33/60(IL)

SAUVIGNON BLANC

Guy Allion, Loire, FR 13/39/59

CHENIN BLANC

Manoir de la Tête Rouge, Loire, FR 15/45/68

VIOGNIER

CHARDONNAY

Knuttel, Russian River, CA 14/42/63

PROSECCO 12/54

ROSE 13/39/59 SPARKLING ROSE 12/54